

CLAIMS:

1. A method of facilitating the removal of the shell of a crustacean shellfish selected from the group consisting of lobster, crab and shrimp, comprising:
 - 5 exposing the crustacean shellfish to pressure for a period of time sufficient to effect detachment of the meat from the shell.
 2. The method of claim 1, wherein the pressure is at least about 25,000 psi.
 - 10 3. The method of claim 1, wherein the pressure is at least about 30,000; 35,000, 40,000; 45,000; 50,000; 55,000; 60,000; 65,000; 70,000; 75,000; 80,000; 85,000; 90,000; 95,000 or 100,000 psi.
 4. The method of any one of claims 1 to 3, wherein
15 the pressure is maintained for a period of at least about 15 seconds.
 5. The method of any one of claims 1 to 3, wherein the pressure is maintained for a period of at least about 30, 45, 60, 75, 90, 105, 120, 135, 150, 165 or 180 seconds.
 - 20 6. The method of any one of claims 1 to 3, wherein the pressure is maintained for a period of about 15, 30, 45, 60, 75, 90, 105, 120, 135, 150, 165 or 180 seconds.
 7. The method of any one of claims 1 to 6, wherein
25 said exposing to pressure is at a temperature of between about 10°C and about 30°C.
 8. The method of any one of claims 1 to 7, wherein said pressure is hydrostatic pressure.

9. The method of any one of claims 1 to 8, further comprising heat treatment or chemical or enzymatic treatment of said crustacean shellfish before, during or after said exposing to pressure.
- 5 10. The method of any one of claims 1 to 8, wherein said crustacean shellfish is not exposed to heat treatment or chemical or enzymatic treatment before, during or after said exposing to pressure.
11. The method of any one of claims 1 to 10 wherein
10 the crustacean shellfish is lobster or crab.
12. The method of claim 11, wherein the crustacean shellfish is lobster.
13. The method of claim 12, wherein the total yield of lobster meat (total weight of claw, tail and leg meat/total
15 green weight of lobster) is at least about 29%.
14. The method of claim 11 wherein the crustacean shellfish is snow crab or jonah crab.
15. A seafood product comprising the meat of a crustacean shellfish selected from the group consisting of
20 lobster, crab and shrimp, which crustacean shellfish has been subjected to the method of any one of claims 1 to 14 to facilitate removal of the shell of said crustacean shellfish.
16. The seafood product of claim 15, wherein the
25 crustacean shellfish is lobster or crab.
17. The seafood product of claim 15, wherein the crustacean shellfish is lobster.

18. The seafood product of claim 15, wherein the crustacean shellfish is snow crab or jonah crab.

19. A seafood product comprising the meat of a crustacean shellfish selected from the group consisting of
5 lobster, crab and shrimp, which meat is uncooked and has not been subjected to enzymatic or chemical treatment to effect removal of the shell of the crustacean shellfish.

20. The seafood product of claim 19, wherein the crustacean shellfish is lobster or crab.

10 21. The seafood product of claim 19, wherein the crustacean shellfish is lobster.

22. The seafood product of claim 21, comprising the meat of a lobster claw with the shell removed, the meat having a yield of at least about 54% (weight claw
15 meat/weight of claw in shell).

23. The seafood product of claim 21, comprising the meat of a lobster tail with the shell removed, the meat having a yield of at least about 61% (weight tail meat/weight of tail in shell).

20 24. The seafood product of claim 21, comprising the meat of a lobster leg with the shell removed, the meat having a yield of at least about 49% (weight leg meat/weight of leg in shell).

25 25. The seafood product of claim 19, wherein the crustacean shellfish is snow crab or jonah crab.

26. The seafood product of any one of claims 15 to 24, wherein the meat is released from the shell in a substantially intact state, without mincing or flaking.